

## ANTIPASTI

### Piatti Antipasto · 24

Our chef's creation of imported Italian salumi, fresh cheeses, olives, and grilled vegetables

### Insalata Caprese · 18

Freshly-sliced mozzarella cheese with vine-ripened tomatoes, fresh basil leaves, balsamic glaze reduction, and extra virgin olive oil

### Insalata di Giardino · 14

Mixed baby greens with vine-ripened tomatoes, cucumbers, red onion, and carrots in our house-blended dressing

### Insalata di Mare · 18

Shrimp, calamari, scallops, and cod served with fresh lemon atop of arugula

### Polpette · 17

Handmade meatballs served in our spicy tomato sauce and crusty bread

### Burratina Pugliese · 21

Burrata Cheese with blitz cherry tomato, caper berries, green olives drizzled with sun-dried pesto olive oil, and served with crostini bread points and Parmesan crisps

### Margherita Pizza · 24

Fresh tomato sauce and fior di latte cheese

### Chef's Daily Pizza · 27

Inspired daily. Ask your server for details.

## PASTA

All our pastas are handmade fresh in-house using imported Italian milled flour

### Gnocchetti Sardi and Zafferano · 25

Sardinian Gnocchetti in a saffron sauce served with crispy pork belly and pecorino cheese

### Tagliatelle a la Vongole · 25

Tagliatelle pasta in a blended clam sauce.

### Strozzapreti Cacio e Pepe Romano con Tartufo · 26

Strozzapreti with the famous Romano cheese and pepper sauce topped with fresh shaved truffle

### Pappardelle Cinghiale Parmigiano · 26

Pappardelle with a wild boar tomato sauce topped with shaved Parmesan cheese

### Ravioli con Brodo · 24

Spinach and ricotta ravioli in a clear vegetable broth with julienne vegetables

### Rigatoni Tonno Zucchine · 29

Rigatoni in a creamy zucchini sauce served with grilled rare tuna

### Gnocchi Pomodoro · 25

Handmade Gnocchi in a basil pomodoro sauce

## SECONDO

### Branzino Limone · 39

*Basilicata Region* · Grilled whole Mediterranean Branzino stuffed with lemon and fresh seasoning and served with Tuscan kale

### Costolette di Manzo · 42

*Tuscany Region* · Red wine-braised short ribs served with celery root purée and Tuscan kale

### Osso Buco · 44

*Lombardy Region* · Veal shank braised in red wine, tomato, and herbs with creamy polenta and Tuscan kale

### Agnello Brasato · 40

*Umbria Region* · Braised lamb shank served with creamy polenta and rapini

### Bistecca Tagliata · 44

*Piemonte Region* · Grilled and sliced striploin steak served with king oyster mushrooms, arugula, cherry tomatoes, garlic truffle oil, and shaved Parmesan cheese

### Pollo Piccata · 39

*Puglia Region* · Lightly dusted pan-fried chicken breast in a lemon caper sauce served with celery root purée and Tuscan kale

### Cacciuccio alla Veneto · 38

*Veneto Region* · Seafood medley of shrimp, scallops, mussels, cod, and potatoes in a white wine tomato sauce served with crusty Italian bread

### Costolette d'Agnello · 44

*Abruzzo Region* · Pan seared rack of lamb served with a white bean ragout and rapini

### Melanzane Parmigiano · 35

*Campagna Region* · Eggplant Parmesan with spinach, portabella mushrooms, goat cheese, and tomato sauce

## DOLCE

### Piatto Formaggio · 18

Chef's daily inspired Italian imported cheeses with sambuca fig jam, gourmet honey, and berries

### Piatto Dolce · 12

House-made almond biscotti, Amaretto rose cookies, and Limoncello Cookies

### Tiramisu · 14

Italy's famous coffee cake

### Crostata al Limone Sorrento · 14

Sorrento lemon tart served with fresh cream and berries

### Bombolone Cioccolato · 14

Italian-style donuts with hazelnut chocolate filling and a custard dipping sauce

## WHITE & ROSÉ

	5oz	9oz	Btl
Peller Estates Chardonnay <i>Niagara</i>	9	14.5	40
Creekside Sauvignon Blanc <i>Niagara</i>	11	16.5	42
Crush Pinot Grigio <i>Niagara</i>	11	16.5	42
Thirty Bench Riesling <i>Niagara</i>	12	18.5	59
Butterfield Station Chardonnay <i>California</i>			59
Trius Rosé <i>Niagara</i>			59
Antinori Bramito Chardonnay <i>Italy</i>			64

## RED

	5oz	9oz	Btl
Wayne Gretzky Merlot <i>Niagara</i>	11	16.5	42
Calamus Balls Falls Red <i>Niagara</i>	11	16.5	42
Butterfield Station Cab Sauv <i>California</i>	12	18.5	59
Kingston Estate Shiraz <i>Australia</i>	12	18.5	59
Calamus Meritage <i>Niagara</i>			59
Trius Red <i>Niagara</i>			64
Conundrum Red <i>California</i>			69
Antinori Peppoli Chianti <i>Italy</i>			81
Antinori Guado al Tasso Il Bruciato <i>Italy</i>			84
Massolino Barolo <i>Italy</i>			119
Two Sisters Cabernet Franc <i>Niagara</i>			149
Corte Figaretto Amarone <i>Italy</i>			149
Tenuta di Sesta Brunello di Montalcino <i>Italy</i>			149
Antinori Tignanello <i>Italy</i>			212
Dominus Napanook <i>California</i>			275
Caravan Cabernet Sauvignon <i>California</i>			299
Sassicaia <i>Italy</i>			359
Solaia <i>Italy</i>			379

## CHAMPAGNE & SPARKLING

Zonin Prosecco (200mL) <i>Italy</i>	15
Asti Spumante <i>Italy</i>	49
Trius Brut <i>Niagara</i>	79
Veuve Clicquot Champagne	172
Dom Perignon Champagne	425



### Contactless Digital Menu

Use the camera app on your mobile device to scan this code and see a digital menu.

Older devices may need to download a third-party app to read QR codes or visit [corsoniagara.com/digital](http://corsoniagara.com/digital)

## COCKTAILS

### 13 each

#### Aperol Spritz

Aperol Liqueur, St-Germain Elderflower Liqueur, Prosecco, soda water

#### Averna Sour

Averna, Bulleit Bourbon, fresh lemon juice, simple syrup

#### Blackened Manhattan

Woodford Bourbon, Averna Amaro, bitters

#### Crafted Paloma

Jose Cuervo, fresh lime, grapefruit juice, simple syrup

#### Espresso Martini

Tito's Vodka, Baileys, Frangelico, espresso

#### Limoncello Spritz

Limoncello, Prosecco, soda water, mint

#### Italian Margherita

Casamigos, Amaretto, lime juice, orange juice, grenadine

#### Mojito

Captain Morgan White Rum, lime juice, simple syrup

#### Moscow Mule

Tito's Vodka, ginger beer, fresh lime

#### Negroni

Tanqueray Gin, Campari, sweet vermouth

#### Peach Bourbon Smash

Bulleit Bourbon, Peach Schnapps, ginger beer, simple syrup

## BOTTLE BEER

### Domestic · 7

Alexander Keith's	Coors Light
Labatt Blue	Miller Lite
Molson Canadian	Mill Street Organic
Miller Genuine Draft	

### Import · 8

Heineken	Kronenberg Blanc
Peroni	Sol
Stella	Guinness (can)

### Craft & Coolers · 8

Amsterdam Boneshaker IPA	Barking Squirrel Hop City
Bench Brewery IPA	Oast Barnraiser
Thornbury Cider	White Claw (mango, lime, black cherry)

### Draught (20oz) · 8

Belgian Moon	Coors Light
Creemore	Dos Equis
Granville	Gretzky
Heineken	Molson Canadian
Moretti	Rickard's Red
Thornbury Dam Dark Lager	Thornbury No. 26 Pilsner